

CLAIMS

1. A jelly-like seasoning characterized in that it contains a seasoning, glucomannan, and a gelatinizer comprised of 1 or no less than 2 kinds of polysaccharide reactive to glucomannan selected from among xanthan gum, locust bean gum, carrageenan, gellantum and other polysaccharides reactive to glucomannan, has a gel strength of 10 to 80 g/cm<sup>2</sup>, and has a jelly-like appearance.

2. A jelly-like seasoning as defined in Claim 1, wherein an edible solid matter in the form of small pieces is blended in such a way that it can be dispersed about uniformly.

3. A manufacturing method of a jelly-like seasoning characterized in that a gelatinizer comprised of glucomannan and 1 or no less than 2 kinds of polysaccharide reactive to glucomannan selected from among xanthan gum, locust bean gum, carrageenan, gellantum and other polysaccharides reactive to glucomannan is added, in a state where it is suspended in a non-soluble liquid like ethyl alcohol, etc., to a liquid seasoning to be dispersed in the liquid seasoning, and then heated, making it possible to obtain a jelly-like seasoning with a gel strength of 10 to 80 g/cm<sup>2</sup>.

4. A manufacturing method of a jelly-like seasoning as defined in Claim 3, wherein an edible solid matter in the form of small pieces is blended in such a way to be dispersed uniformly.

5. A manufacturing method of a jelly-like seasoning as defined in Claim 3, wherein said heating is made with Joule's heat produced by directly applying electric current to a raw material in which a gelatinizer is uniformly dispersed in a liquid seasoning while conveying that material.

6. A manufacturing method of a jelly-like seasoning as defined in Claim 4, wherein said heating is made with Joule's heat

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produced by directly applying electric current to a raw material in which a gelatinizer is uniformly dispersed in a liquid seasoning while conveying that material.